

Establishment Information

Establishment Name:

IS EG HALAL GLOBAL

IS EG Halal Global: 125 River Road, Suite 301 - Edgewater NJ 07020 Email: global@iseghalal.com | Tel: +1 202 820 0800 www.iseghalal.com

IS EG HALAL AUDIT FORM

Product types:(Check If applicable)

Establishment Number: Country: Audit Date: Audit Time:	Beef Offal (Liver-Kidney-Heart) Beef Meat Beef Fat Veal Lamb/Mutton Casings Poultry Others Please Indicate:
Docum	nents and Data
General Information:	
1-When was the establishment created?	Date:
2-What are the latest developments,	a)
improvements, and modifications of the	
establishment? ISEG	b) IALAL c)
3- Is there any change that affects the	Yes No No
Halal Policy?	Description:
a) Establishment Management	a) Yes No Description:
b) Halal Assurance System (SOPs,	b) Yes No
documents, personnel, etc.)	Description:
c) Establishment Location	c) Yes
	DEF. EXH

Hana - 030

Case 1:23-cr-00490-SHS Document 501-1 Filed 07/06/24 Page 2 of 3

4-Has the establishment been previously audited by any Arab, Muslim, or foreign	Yes No No
country?	
5-If yes, list them.	Countries:
6-Has the establishment exported to any of these countries?	Yes No
7-If yes, list them.	Countries:
8-What are the current exporting countries you affiliate with?	Countries:
9-Has Egypt previously audited the establishment?	Yes No No
10-If yes, provide the date.	Date:
11-Has the establishment previously exported to Egypt?	Yes No No
12-If yes, provide the date.	Date:
13-What are the present export	External Market %.
percentages to external and internal	
markets?	Internal Market %.
	and Processing
14- What are the establishment's	Types of Slaughtered Species:
slaughtered animal species?	
15- What are the ritual slaughters at the slaughterhouse?	☐ Halal
old agricultural acci	Others
	Name:
16- When was the last time of ritual	Date of last ritual slaughter:
slaughter?	
17- Is there any method of Stunning (Loss of Consciousness/Dizziness/Fainting) of animals?	Yes No
18- If yes, provide details.	Details:
19- How many cameras are at the stunning and slaughtering areas?	Total number of cameras: Attach clear photos
20- Does the facility employ mechanical slaughtering methods in its operations for poultry?	Yes No No

Case 1:23-cr-00490-SHS Document 501-1 Filed 07/06/24 Page 3 of 3

21- Will the Hala	l slaughtering procedure	☐ Mech	nanical me	thods			
	sing mechanical methods	_ Manւ	ually				
and/or manually	by hand?						
22- If mechanica	l slaughtering is utilized,	Clarify:					
what specific pro	ocedures are in place to						
ensure it aligns v	vith Halal requirements?						
Certification and Compliance							
23-Has the estab	lishment been previously	Yes \square		No 🗆			
Halal certified?		-If yes, at	ttach here	with the Halal Co	ertification		
24- Is the establi	shment ready to use	Yes \square		No 🗆			
exclusive chillers	and freezer rooms for						
Halal production	?						
25- If no, explain	how Halal and Non-Halal	Clarify:					
products will be	separated.						
26- How has the	establishment resolved	Clarify:					
the challenges of	f Halal production?	4 4 4 1					
27- What are the	corrective actions taken	a)					
regarding the lat	est Halal non-	10/21/2					
conformities?		b)					
				\			
28- Which Halal	standard is desired to be	GSO 205	5-1/2015,	ES 4249/2014			
certified with?		JAKIM					
		GSO 993	/2015, ES	7729/2014			
		OIC-SMII		4			
		Other:					
Attachments to be submitted with form							
29- Please check	applicable criteria and attac	h herewit	h the follo	wing:			
1) Halal Compla	int Sheet						
	er Satisfaction Survey						
	back of Halal Concerned Entities of Halal Responsible Manager						
	certificate(s) of slaughtermen and s	staff					
6) Halal Policy S	· · · · · · · · · · · · · · · · · · ·						
7) Last Internal	•						
8) Halal Risk Re	port						
Authorized Representative Signature							
-	Sentative Signature		•, •				
Name		Pos	sition				
Signaturo			ate				
Signature		"	ale				
Stamp		_					